

Crabbs Barn Christmas Party Menu

TO BEGIN

Pheasant, Partridge and Venison Terrine Served with a Plum and Juniper Berry Compote

Warm Goats Cheese and Walnut Salad Served with Focaccia Bread and Orange and Walnut Dressing

Roasted Leek and Potato Soup Flavoured with Gorgonzola Topped with a Paprika Cream

Salad of Pink Trout Fillets with Lime and Chive Dressing

TO FOLLOW

Roast Suffolk Turkey served with Parsley and Apple Stuffing, Homemade Cranberry Sauce and Turkey Jus

Pan Fried Fillet of Sea Bass with a Parmesan and Pancetta Crust Drizzled with a Light Cream Sauce

Baked Gressingham Duck with a Port and Cranberry Glaze

Roasted Butternut Squash, Wild Mushroom and Spinach Pasta Bake

NAUGHTY BUT NICE

Traditional Christmas Pudding with Brandy Sauce

Suffolk Cheeseboard with Biscuits, Celery and Grapes, and Relish

Lemon Curd Meringue Torte

White and Dark Chocolate Roulade Drizzled with Black Currant Coulis

Tea/Coffee & Mince Pies

Your Name

Organisers Name

Function Date

